

TINHOF NOIR 2022

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland |
| Quality grade: | Qualitätswein |
| Site: | Eisenstaedter single vineyard: Langau, Neuwiese, Fehlmühl, Feiersteig |
| Site Type: | hilly land |
| Varietal: | Zweigelt 60 % 34 - 49 years St. Laurent 30 % Blaufränkisch 10 % |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | calcareous large brown earth humus little gravelly dry |

Vineyard Site:
Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

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| Harvest: | handpicked September 14 |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 3000 L used barrel 24 month(s) |
| Bottling: | screw cap |
| Certification: | Yes |

Data

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| Wine Type: | still wine red dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 3.4 g/l |
| Acid: | 6.3 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 16 - 18 °C |
| Optimum Drinking Year: | 2024 - 2029 |

Wine Description

The Zweigelt & Co unites juicy fruit with easy-drinking pleasure without sacrificing regional typicity.